

# THE KILLARNEY PARK

**Job Description: Commis Chef**

**Position:** Commis Chef

**Department:** Kitchen

**Reports to:** Sous Chef / Chef de Partie

**Overview:**

As a Commis Chef, you will be an integral part of our kitchen team, assisting in the preparation, cooking, and presentation of dishes under the guidance of senior chefs. This entry-level role provides an opportunity to develop your culinary skills and gain hands-on experience in various sections of the kitchen. The ideal candidate will be eager to learn, enthusiastic, and passionate about delivering high-quality food in a fast-paced, high-pressure environment.

**Key Responsibilities:**

- Assist in the preparation and cooking of dishes, following instructions from the Chef de Partie and Sous Chef.
- Help with the mise en place (preparation) for each section of the kitchen, ensuring ingredients are ready and available for service.
- Maintain high standards of cleanliness and organization in the kitchen, ensuring that workstations are kept clean and sanitized at all times.
- Work in various sections of the kitchen (e.g., starters, mains, grill, pastry, larder) as directed by senior kitchen staff.
- Learn and understand the presentation and plating standards of The Killarney Park Hotel to ensure consistency in dish presentation.
- Assist in stock control, including receiving deliveries, storing ingredients properly, and helping with inventory management.
- Monitor and adhere to food safety and hygiene standards, ensuring safe food handling practices are followed at all times.
- Ensure that all kitchen equipment is used properly and safely, reporting any issues to senior kitchen staff.
- Support senior chefs in any ad hoc duties, such as setting up for events, special menu items, or any additional tasks required for kitchen operations.
- Follow recipes and preparation techniques to ensure consistency and quality in all dishes produced.
- Continuously develop culinary skills and knowledge through training and hands-on experience.
- Contribute to the smooth running of the kitchen by maintaining good communication with other team members.

**Working Hours:**

As per the schedule provided, including evenings, weekends, and public holidays as required.

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**Working Conditions:**

This role involves working in a high-energy, fast-paced kitchen environment with long hours of standing, lifting, and working with hot equipment. The Killarney Park Hotel offers a supportive work environment, competitive compensation, and an opportunity to grow in the culinary field.

**About The Killarney Park Hotel:**

The Killarney Park Hotel is renowned for its exceptional service and world-class dining experience. The kitchen is the heart of our operation, and as a Commis Chef, you will play an important role in delivering memorable meals to our guests. You will be working in a professional kitchen environment where your passion for food and culinary development will be nurtured.

